

# MAREMMA



## *Antipasti*

Chicken liver crostino, cannellini bean purée crostino	10
Mussels alla livornese	12
Wild sea bass carpaccio, capers, orange, rosemary	14
West Country buffalo mozzarella, tenderstem broccoli, Taggiasche olives, chilli	14
Prosciutto e melone	12 22

## *Primi*

Tortelli maremmani, sage butter	15 22
Tagliolini, girolles	15 22
Pappardelle, wild boar ragù	16 23
Lobster risotto	17 24

## *Secondi*

Farinata, courgette, thyme ricotta, walnut pesto, rocket	22
Tagliata di tonno, rocket, pecorino	26
<i>Seared sliced rosemary-encrusted tuna with rocket &amp; aged pecorino</i>	
Wild rabbit leg alla cacciatora, spinach	24
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	26

## *Contorni*

Our homemade focaccia, Tuscan olive oil	5
Crispy potatoes, aioli	6
Borlotti beans, rosemary, garlic	5
Cavolo nero, garlic, chilli	5
Seasonal salad, mustard dressing	6

*Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions*

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## *Dolci e formaggi*

Dessert of the day

*See specials board*

Tiramisu	9
Amalfi lemon tart	9
Panna cotta, poached plums, pistachio cantuccio	9
Fig leaf & honey gelato, roast figs	7
Selection of Maremman cheese, chestnut honey, walnut & fruit crisp bread	14
Affogato al caffè / Affogato al caffè corretto	7/9

## *Dessert wines (75ml)*

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	9 / 11
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## *Caffè*

Espresso / Americano	3
Double espresso / Macchiato	4
Cappuccino / Latte / Flat white	4
Caffè corretto	6

## *Liquori (35ml)*

Grappa bianca Tutti Santi	8
Grappa moscato affinata in Barrique	10
Limoncino	8
Cynar / Averna / Fernet Branca / Amaro del Capo	8
Disaronno Amaretto / Vecchia Romagna	9

*We do not add service charge to your bill and our prices ensure fair staff wages are guaranteed.  
If you would like to leave a tip, 100% will be passed on to the team as a supplement.*